

Mr. John Jacobs  
596 South Center Street  
Midway, UT 84049

Dear Mr. Jacobs:

On November 21, 1974, Mr. Lynden Baum of the Utah State Division of Health conducted an on-site inspection of the individual wastewater disposal system serving your home located at 596 South Center Street, Midway. This inspection was performed at the request of the Midway Sanitation District.

During the inspection it was noted that effluent from an unknown source was pooling in an irrigation ditch on property immediately to the south of your home. Mr. Baum in the presence of Mrs. Jacobs placed a quantity of fluorescein dye down the water closet in your home. The dye later appeared in the pooled sewage indicating a malfunction of the drainfield serving your home.

The Utah Plumbing Code states "Every building with installed plumbing fixtures and intended for human habitation, occupancy, or use, and located on premises where a public sewer is on or passes said premises within a reasonable distance, shall be connected to the sewer in accordance with local ordinances and regulations."

Article 2, Section 202 of the Midway Sanitation District Resolution #1 requires that the owner of a home situated within the confines of the Midway Sanitation District shall where possible connect to the public sewer when located within 300 feet of the public sewer.

We therefore request that you correct this unfortunate situation by connecting to the public sewer within 60 days of receipt of this letter.

If you have any questions regarding the foregoing, please feel free to contact this office.

VTY  
R. Raymond Green, M.D.

LPB:co  
cc: Utah State Division of Health  
Midway Sanitation District

12-4-74

draft 12/12/74

Mrs. Sandra Longson  
Current Creek Lodge  
Fruitland, UT 84027

Dear Mrs. Longson:

An inspection of the Current Creek Lodge Cafe was conducted on November 18, 1974, by Lynden Baum and Mervin R. Reid of the Utah State Division of Health. A copy of the inspection report was left at the restaurant on the day of the inspection. We have enclosed with this letter a summary of each violation and written out the requirement that must be met.

There have been in the past year four inspections of the Current Creek Lodge Cafe. Demerit scores of 66, 86, 65, and 84 respectively have been obtained. In each of the above inspections the demerit score exceeded the limit for which closure is recommended. Because an extensive remodeling program for the kitchen was planned, it was recommended by Mr. Baum that closure action not be taken.

Mr. Baum has indicated that progress has been made on construction of new public restroom facilities, needed repairs for the mal-functioning refrigeration units were made, a new tile floor has been partially installed in the kitchen, and a new hood and filter for the stove has been ordered. This is surely a step in the right direction towards up-grading this facility to present day standards, but, construction deficiencies and old equipment are not a license for poor hygienic and sanitation practices. In light of the continued high demerit scores achieved by the Current Creek Lodge Cafe a general housecleaning of the cafe must take place within seven days after receipt of this letter. Failure to comply with this letter will necessitate that further action be taken against the Current Creek Lodge Cafe.

The following items of cleaning shall be included in the general housecleaning:

1. All floors, walls and ceilings shall be washed and cleaned. Where necessary, equipment shall be moved to facilitate cleaning.

2. Hood over the stove shall be cleaned.
3. Refrigerator shall be cleaned inside and out.
4. Shelves shall be washed and cleaned.
5. All case goods and food shall be stored off the floor on shelves at such a height that cleaning can easily take place beneath the shelves.
6. Glass and dishware that is chipped shall be removed from service.
7. Restrooms shall be cleaned daily, and, if necessary at more frequent intervals.
8. The practice of reusing tin cans for food containers shall be stopped and such cans discarded after their initial use.
9. Tableware and kitchenware shall be washed, rinsed, and sanitized after each use, and then stored in an approved manner.
10. Food equipment such as the meat slicer and mixer when not in continuous use shall be disassembled, cleaned, and sanitized after each use.
11. Outside premises shall be kept free of debris.
12. Necessary steps shall be taken to ensure that all garbage is placed in approved metal containers or plastic bags and sealed.

Once the cafe achieves an approved level of sanitation it is expected that sanitation will be maintained at an approved level.

Since an extensive remodeling program is planned for the kitchen, we have listed below some of the construction features which must be considered when remodeling to ensure compliance with the State of Utah "Code of Food Service Sanitation Regulations."

1. Provide for the sanitary design, construction, and installation of equipment within the establishment in a manner that maintenance and cleaning operations can be performed properly.
2. Institute use of handwashing sink in kitchen for employees

3. Provide for floors, walls, and ceilings that are smooth, easily cleanable, non-absorbent and light colored.
4. Provide for floor-wall junctures to be closed.
5. Provide the proper design of vent hoods so as to effectively remove grease fumes and be easily cleanable.
6. Provide for adequate space in food storage areas. Provide shelving or movable pallets so food or case goods are not sitting on the floor and can be easily cleaned around and beneath.
7. Provide for working surfaces that are of approved materials.
8. Provide for adequate lighting on working surfaces, tableware and kitchenware washing areas, and all other areas.

The above design features are by no means complete. You should refer to the State of Utah "Code of Food Service Sanitation Regulations" to ensure that construction meets the standards set forth in the Code. This office is available to review any remodeling plans you or others may design.

If there are any questions regarding the foregoing, please contact this office.

VTY

R. Raymond Green, M.D.

LPB:nd

Enclosure

cc: Utah State Division of Health

Item #8 Violation: Uncovered food on shelves and in refrigerator.

REQUIREMENT: All food while being stored, awaiting preparation, and displayed shall be protected from contamination.

Item #10 Violation: Lack of thermometers in refrigeration units:

REQUIREMENT: Each cold-storage facility used for the storage of perishable food in the non-frozen state shall be provided with an indicating thermometer accurate to  $\pm 2^{\circ}\text{F.}$  to assist food-service personnel in assuring that proper temperatures are being maintained.

Item #18 Violation: Containers of food stored on the floor.

REQUIREMENT: Containers of food shall be stored off the floor on clean racks, dollies, or other clean surfaces in such a manner as to be protected from splash and other contamination. Also, such racks shall be constructed so that they can be easily cleaned beneath or moved out for cleaning.

Item #24 Violation: Poisonous materials improperly stored on kitchen counter.

REQUIREMENTS: When not in use, poisonous and toxic materials shall be stored in cabinets which are used for no other purpose, or in a place which is outside the food storage, food preparation, clean-equipment and utensil storage rooms.

Item #30 Violation: Waitress smoking.

REQUIREMENT: Employees shall not use tobacco in any form while engaged in food preparation or service, or while in equipment and utensil washing or food preparation areas.

Item #31, 32, 33 Violation: Food contact surfaces of equipment (drain table, counter tops), utensils (double mesh strainers, reuse of tincans), and non-food contact surfaces (hood over grill) of equipment were in need of repair, had open seams, non cleanable, and of unapproved material.

REQUIREMENT: All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable, durable, and in good repair. Reuse of tin cans is not allowed.

Item #35 Violation: The area between the grill and wall was dirty, was not of easily cleanable construction or installed in such a manner as to be properly maintained.

REQUIREMENT: The space between adjoining units, and between a unit and the adjacent wall, shall be closed unless exposed to seepage in which event it shall be sealed; or sufficient space shall be provided to facilitate easy cleaning between, behind, and beside all such equipment.

Item #37 and 38 Violation: Can opener, strainer, mixer, inside of refrigerator and glasses were in need of cleaning.

REQUIREMENT: All food-contact surfaces of tableware and equipment, and all food storage equipment shall be thoroughly cleaned and sanitized after each usage and used for no other purpose.

Item #40 Violation: Shelf tops, hood over the grill, and tops and sides of equipment were in need of cleaning.

REQUIREMENT: The non-food contact surfaces of equipment shall be cleaned as necessary to keep them in a clean and sanitary manner.

Item #46 Violation: Facilities for washing and sanitizing equipment and utensils were not being properly operated. Only two compartments of the three compartment sink were being used.

REQUIREMENT: When manual dishwashing is employed, all eating and drinking utensils, and where required, the food contact surfaces of all other equipment and utensils shall be thoroughly washed in a detergent solution in the first sink, rinsed free of such solution in the second sink, and sanitized by immersion in an approved sanitizer in the third sink.

Item #55 Violation: Improper storage of knives in the space between pieces of equipment.

REQUIREMENT: Facilities for storage of knives shall be designed so that such facility can be easily cleaned, and will protect the knives from splash, dust and other contamination.

Item #56 Violation: Toothpicks were being improperly dispensed.

REQUIREMENT: Toothpicks must be dispensed in such a manner so as to prevent contamination of surfaces which come into contact with the mouth of the user.

Item #59 and 62 Violation: Water supply and ice manufactured from an unapproved source.

REQUIREMENT: Water and ice should be adequate and of a safe, sanitary quality and shall be obtained from a municipal water system or other system meeting the requirements of "Rules and Regulations Relating to Public Water Supplies," as adopted by the Utah State Board of Health.

Item #64 Violation: Improper storage of ice.

REQUIREMENT: Ice shall be stored in such a manner as to protect it from contamination. The placement of beer cans in the ice storage bin for cooling constitutes a source of contamination to the ice.

Item #71 Violation: Vegetable sink improperly installed.

REQUIREMENT: Any sink in which food is prepared, soaked, or washed must be indirectly connected to the waste pipe.

Item #73, 74, 75, 78 Violation: Toilet rooms, lacked self closing doors, were not clean, were not free of odors, lacked proper waste receptacles in ladies restroom. lacked hand cleanser, toilet tissue and towels.

REQUIREMENT: Toilet facilities in food service establishments shall have self closing doors. restrooms shall be kept clean, in good repair and free from odors. Covered waste receptacles shall be provided for in the ladies restroom. Lavatories shall be provided with hand cleanser, sanitary towels or approved hand-drying devices.

Item #81 and 83 Violation: Refuse was being stored in the open bed of a pickup truck.

REQUIREMENT: Although a majority of the refuse was in plastic bags, some was not and thus clearly defeating the purpose of using plastic bags. All refuse containing food wastes shall be kept in leak-proof non-absorbent containers which have tight fitting lids. Containers should be cleaned when emptied.

Item #91, 92, 97 Violation: The floor of lounge and the restroom floors were in need of cleaning. The floor area around the kitchen stove and between pieces of equipment was also in need of cleaning. Floor area behind the counter and around the kitchen stove is in need of repair. Although new tile had been placed on most of the kitchen floor, the floor wall junctures had not been properly covered.

REQUIREMENT: The floor surfaces in kitchens and all other rooms in which food is stored or prepared, and in which utensils are washed, shall be kept clean and in good repair, and the juncture between the floor and the wall shall be closed.

Item #98 and 99 Violation: The walls and ceiling of the kitchen were in need of cleaning. The ceiling in the kitchen was in need of repair.

REQUIREMENT: All walls and ceilings of all rooms shall be kept clean and in good repair. Walls of rooms or areas in which food is prepared, or utensils or hands are washed, shall be easily cleanable, smooth, and light-colored, and shall have washable surfaces up to the highest level reached by splash or spray.

Item #101, 102, 103 Violation: Inadequate lighting in food preparation area, behind the bar, and in the food storage area.

REQUIREMENT: All areas in which food is prepared or stored or utensils are washed shall be well lighted. At least 20 foot-candles of light is required on



working surfaces such as the grill and work table behind the grill. At least 10 foot-candles of light is required on all other surfaces, equipment, and in glass washing areas. At least 5 foot-candles of light shall be provided at a distance of 30 inches from the floor in food storage areas.

Item #105 and 106 Violation: Hood over grill not operating as kitchen was smokey. New restrooms not yet vented. Fan in men's restroom in lounge vents in rather than out.

REQUIREMENT: All rooms in which food is prepared or served or utensils are washed, and toilet rooms shall be well ventilated.

Item #113 Violation: Premises not kept neat and clean.

REQUIREMENT: All parts of the property, inside and out shall be kept neat and clean.

UTAH STATE DIVISION OF HEALTH FOOD SERVICE INSPECTION REPORT

Type ASD

CITY, COUNTY OR DISTRICT		NAME OF ESTABLISHMENT		ADDRESS		OPERATOR OR OWNER	
Wasatch		Current Creek Lodge				SANDY LONGSON	
<p>NOTE: An inspection of your premises has this day been made, and you are hereby notified of the deficiencies marked below. Your prompt correction of the items marked is respectfully requested.</p>							
SECTION A. Food				SECTION D. Food Equipment and Utensils (Continued)			
1. FOOD SUPPLIES				2. CLEANLINESS OF EQUIPMENT AND UTENSILS			
ITEM	1	2	3	4	5	6	7
1	Approved source						
2	Wholesome - not adulterated						
3	Not misbranded						
4	Original container; properly identified						
5	Approved dispenser						
6	Fluid milk and fluid milk products pasteurized						
7	Foods commercially canned						
Uncovered canned goods on shelves							
2. FOOD PROTECTION				3. SANITARY DESIGN, CONSTRUCTION AND INSTALLATION OF EQUIPMENT AND UTENSILS			
ITEM	8	9	10	11	12	13	14
8	Protected from contamination						
9	Adequate facilities for maintaining food at hot or cold temperatures						
10	Thermometers properly located						
11	Perishable food at proper temperature						
12	Potentially hazardous food at 45° F. or below, or 140° F. or above as required						
13	Frozen food kept frozen; properly thawed						
14	Handling of food minimized by use of suitable utensils						
15	Hollandaise sauce of fresh ingredients; discarded after three hours						
16	Food cooked to proper temperature						
17	Fruits and vegetables washed thoroughly						
18	Containers of food stored off floor on clean surfaces						
19	No wet storage of packaged food						
20	Display cases, counter protector devices or cabinets of approved type						
21	Frozen dessert dispensers properly stored						
22	Sugar in closed dispensers or individual packages						
23	Unwrapped and potentially hazardous food not re-served						
24	Poisonous, toxic materials identified, colored, stored and used; poisonous polishes not present						
25	Bactericides, cleaning and other compounds properly stored and non-toxic in use dilutions						
SECTION C. Personnel				SECTION E. Sanitary Facilities and Controls (Continued)			
1. HEALTH AND DISEASE CONTROL				5. HAND-WASHING FACILITIES (CONTINUED)			
ITEM	26	27	28	29	30	31	32
26	Persons with boils, infected wounds, respiratory infections or other communicable disease restricted						
27	Known or suspected communicable disease cases reported to health authority						
2. CLEANLINESS				6. REFUSE DISPOSAL			
ITEM	28	29	30	31	32	33	34
28	Hands washed and clean						
29	Clean outer garments; proper hair restraints used						
30	Good hygienic practices						
3. PLUMBING				7. VERMIN CONTROL			
ITEM	31	32	33	34	35	36	37
31	Properly sized, installed and maintained						
32	Non-potable water piped into establishment						
33	No cross connections						
34	No back siphonage possible						
35	Equipment properly drained						
4. TOILET FACILITIES				SECTION F. Other Facilities			
ITEM	36	37	38	39	40	41	42
36	Adequate, conveniently located, and accessible; properly designed and installed						
37	Toilet rooms completely enclosed, and equipped with self-closing, light-tight doors kept closed						
38	Toilet rooms, fixtures and vestibules kept clean, in good repair, and free from odors						
39	Toilet tissue and proper waste receptacles provided; water receptacles supplied as necessary						
5. HAND-WASHING FACILITIES				1. FLOORS, WALLS AND CEILINGS			
ITEM	43	44	45	46	47	48	49
43	Lavatories provided, adequate, properly located and installed						
44	Equipped with hot and cold or tempered running water through proper faucets						
45	Attainable hand cleanliness						
46	Hand-drying facilities						
47	Waste receptacles provided for disposal towels						
6. HOUSEKEEPING				2. LIGHTING			
ITEM	50	51	52	53	54	55	56
50	Establishment and property clean, and free of refuse						
51	No operations in living or sleeping quarters						
52	Floors and walls cleaned after closing or between meals by dustless methods						
53	Laundered clothes and napkins stored in clean place						
54	Washed linen and clothing stored in proper containers						
55	No live birds or animals other than guide dogs						
7. WASTEWATER DISPOSAL				3. VENTILATION			
ITEM	60	61	62	63	64	65	66
60	Into public sewer, or approved private facilities						
61	Properly sized, installed and maintained						
62	Non-potable water piped into establishment						
63	No cross connections						
64	No back siphonage possible						
65	Equipment properly drained						
8. PLUMBING				4. DRESSING ROOMS AND LOCKERS			
ITEM	67	68	69	70	71	72	73
67	Properly sized, installed and maintained						
68	Non-potable water piped into establishment						
69	No cross connections						
70	No back siphonage possible						
71	Equipment properly drained						
9. TOILET FACILITIES				5. HOUSEKEEPING			
ITEM	74	75	76	77	78	79	80
74	Adequate, conveniently located, and accessible; properly designed and installed						
75	Toilet rooms completely enclosed, and equipped with self-closing, light-tight doors kept closed						
76	Toilet rooms, fixtures and vestibules kept clean, in good repair, and free from odors						
77	Toilet tissue and proper waste receptacles provided; water receptacles supplied as necessary						
10. HAND-WASHING FACILITIES				6. HOUSEKEEPING			
ITEM	81	82	83	84	85	86	87
81	Lavatories provided, adequate, properly located and installed						
82	Equipped with hot and cold or tempered running water through proper faucets						
83	Attainable hand cleanliness						
84	Hand-drying facilities						
85	Waste receptacles provided for disposal towels						
11. HOUSEKEEPING				7. HOUSEKEEPING			
ITEM	91	92	93	94	95	96	97
91	Establishment and property clean, and free of refuse						
92	No operations in living or sleeping quarters						
93	Floors and walls cleaned after closing or between meals by dustless methods						
94	Laundered clothes and napkins stored in clean place						
95	Washed linen and clothing stored in proper containers						
96	No live birds or animals other than guide dogs						
12. WASTEWATER DISPOSAL				8. HOUSEKEEPING			
ITEM	101	102	103	104	105	106	107
101	Into public sewer, or approved private facilities						
102	Properly sized, installed and maintained						
103	Non-potable water piped into establishment						
104	No cross connections						
105	No back siphonage possible						
106	Equipment properly drained						
13. TOILET FACILITIES				9. HOUSEKEEPING			
ITEM	108	109	110	111	112	113	114
108	Adequate, conveniently located, and accessible; properly designed and installed						
109	Toilet rooms completely enclosed, and equipped with self-closing, light-tight doors kept closed						
110	Toilet rooms, fixtures and vestibules kept clean, in good repair, and free from odors						
111	Toilet tissue and proper waste receptacles provided; water receptacles supplied as necessary						
14. HAND-WASHING FACILITIES				10. HOUSEKEEPING			
ITEM	115	116	117	118	119	120	121
115	Lavatories provided, adequate, properly located and installed						
116	Equipped with hot and cold or tempered running water through proper faucets						
117	Attainable hand cleanliness						
118	Hand-drying facilities						
119	Waste receptacles provided for disposal towels						
120	Establishment and property clean, and free of refuse						
121	No operations in living or sleeping quarters						
15. HOUSEKEEPING				11. HOUSEKEEPING			
ITEM	122	123	124	125	126	127	128
122	Floors and walls cleaned after closing or between meals by dustless methods						
123	Laundered clothes and napkins stored in clean place						
124	Washed linen and clothing stored in proper containers						
125	No live birds or animals other than guide dogs						
16. WASTEWATER DISPOSAL				12. HOUSEKEEPING			
ITEM	129	130	131	132	133	134	135
129	Into public sewer, or approved private facilities						
130	Properly sized, installed and maintained						
131	Non-potable water piped into establishment						
132	No cross connections						
133	No back siphonage possible						
134	Equipment properly drained						
17. TOILET FACILITIES				13. HOUSEKEEPING			
ITEM	136	137	138	139	140	141	142
136	Adequate, conveniently located, and accessible; properly designed and installed						
137	Toilet rooms completely enclosed, and equipped with self-closing, light-tight doors kept closed						
138	Toilet rooms, fixtures and vestibules kept clean, in good repair, and free from odors						
139	Toilet tissue and proper waste receptacles provided; water receptacles supplied as necessary						
18. HAND-WASHING FACILITIES				14. HOUSEKEEPING			
ITEM	143	144	145	146	147	148	149
143	Lavatories provided, adequate, properly located and installed						
144	Equipped with hot and cold or tempered running water through proper faucets						
145	Attainable hand cleanliness						
146	Hand-drying facilities						
147	Waste receptacles provided for disposal towels						
148	Establishment and property clean, and free of refuse						
149	No operations in living or sleeping quarters						
19. HOUSEKEEPING				15. HOUSEKEEPING			
ITEM	150	151	152	153	154	155	156
150	Floors and walls cleaned after closing or between meals by dustless methods						
151	Laundered clothes and napkins stored in clean place						
152	Washed linen and clothing stored in proper containers						
153	No live birds or animals other than guide dogs						
20. WASTEWATER DISPOSAL				16. HOUSEKEEPING			
ITEM	157	158	159	160	161	162	163
157	Into public sewer, or approved private facilities						
158	Properly sized, installed and maintained						
159	Non-potable water piped into establishment						
160	No cross connections						
161	No back siphonage possible						
162	Equipment properly drained						
21. TOILET FACILITIES				17. HOUSEKEEPING			
ITEM	164	165	166	167	168	169	170
164	Adequate, conveniently located, and accessible; properly designed and installed						
165	Toilet rooms completely enclosed, and equipped with self-closing, light-tight doors kept closed						
166	Toilet rooms, fixtures and vestibules kept clean, in good repair, and free from odors						
167	Toilet tissue and proper waste receptacles provided; water receptacles supplied as necessary						
22. HAND-WASHING FACILITIES				18. HOUSEKEEPING			
ITEM	171	172	173	174	175	176	177
171	Lavatories provided, adequate, properly located and installed						
172	Equipped with hot and cold or tempered running water through proper faucets						
173	Attainable hand cleanliness						
174	Hand-drying facilities						
175	Waste receptacles provided for disposal towels						
176	Establishment and property clean, and free of refuse						
177	No operations in living or sleeping quarters						
23. HOUSEKEEPING				19. HOUSEKEEPING			
ITEM	178	179	180	181	182	183	184
178	Floors and walls cleaned after closing or between meals by dustless methods						
179	Laundered clothes and napkins stored in clean place						
180	Washed linen and clothing stored in proper containers						
181	No live birds or animals other than guide dogs						
24. WASTEWATER DISPOSAL				20. HOUSEKEEPING			
ITEM	185	186	187	188	189	190	191
185	Into public sewer, or approved private facilities						
186	Properly sized, installed and maintained						
187	Non-potable water piped into establishment						
188	No cross connections						
189	No back siphonage possible						
190	Equipment properly drained						
25. TOILET FACILITIES				21. HOUSEKEEPING			
ITEM	192	193	194	195	196	197	198
192	Adequate, conveniently located, and accessible; properly designed and installed						
193	Toilet rooms completely enclosed, and equipped with self-closing, light-tight doors kept closed						
194	Toilet rooms, fixtures and vestibules kept clean, in good repair, and free from odors						